

Thunderbird

Just about the most unusual place to dine around Seattle is perched, literally, on top of a mountain peak one hour away. And the thrill begins with a chair-lift ride to get up the mountainside to the Thunderbird—there's no road; even the supplies ride the lift.

There's a dramatic effect approaching a double triangle building poised on concrete piers that lift it above winter's 20 ft. snowfalls. Orange-stained cedar walls loom above, the Thunderbird painted hugely on one. Inside is a sunken triangular fireplace surrounded by the dining room and immense view windows. Swiss fondue cookery is the cuisine accent . . . boeuf or cheese . . . deep dish apple pie . . . Thunderburgers.

The new Snoqualmie Skihaus at the base of the lift is the center of the area's family of buildings—offering lodging, food, ski equipment, and even interdenominational church services at the Chapel of St. Bernard.

SNOQUALMIE DEEP DISH APPLE PIE (Serves 6)

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|----------------------------|--------------------------|
| 2 No. 2 cans sliced apples | pastry for one-crust pie |
| 1/2 c sugar | 1 c water |
| 2 T cornstarch | 1 c sugar |
| 1/2 t cinnamon | 1/4 lb. butter |
| 1/2 t nutmeg | 1/2 t rum flavor |
| 4 T butter | 1/2 t cinnamon |
| | 1/2 t nutmeg |
| | 2 T cornstarch |

Mix first 6 ingredients in 8x8" baking pan. Top with pastry. Brush with canned milk. Bake 450° 10 min. then 350° 40 min. Cook last 7 ingredients until smooth and thickened (stir). Serve sauce over pie.

Snoqualmie Pass
EA 4-0514
10 am-4:30 pm
Wed Thur Sat Sun
During ski season
Dinners frm \$2.85

Eye of the Needle*

The Space Needle is still completing its spectacular rise as we write, but we do know this—that the restaurant on top will command a fabulous view (two mountain ranges) and the management is such that we can look forward to a fine cuisine.

The Needle will be higher by 200-300 ft. than anything you can stand on in Seattle, unless you're a TV steeplejack. With its 60 ft. jet of gaslight on top, the Needle is about to become our No. 1 landmark unless Mt. Rainier looks to its laurels by erupting. And even then, you couldn't eat at the top of Rainier.

Decor is still jelling, but they've licked one basic: since the restaurant revolves once an hour, it will be divided into four identifying color sections. How would you like to be a waitress emerging from a kitchen to find your customers gone?

*As we went to press, this name was changed from *Top of the Needle* to *Eye of the Needle*.

BAKED FILLET OF PUGET SOUND SALMON (serves 6)

- 6 8 oz. fillets of salmon Mixture of: salt, thyme
3 T butter for each fillet and pepper

Turn seasoned fillets in butter melted in baking dish. Cover. Bake 350°, 30 min. Baste frequently. Dress fish on bed of Pilaf and top with onion and green pepper rings (fried) and pan juices reduced with 1 T white wine, 1 oz. sweet butter, touch lime juice. (Pilaf: Sauté 1/2 chopped onion, 1/2 lb. rice in 2 oz. butter a few minutes. Add 3 cups consomme, garni of 3 branches parsley, 1 branch thyme, 1 clove garlic, 1 bay leaf, salt and pepper. Bring to a boil, cover, reduce heat for 18 or 20 min. Fork in 1 oz. fresh butter.)

Address
(Just look up)
MU 2-7700
Noon-2 am
Cocktails
Open Sun
Dinners frm \$3.75